

NEW YEAR'S EVE
2026

FOCACCIA FOR THE TABLE
BAKED FRESH TO ORDER

green olive tapenade, white truffle lemon butter, sun-dried tomato & bone marrow pesto

PRIMI

choice of the following

TUNA & CAVIAR

Yellowfin tuna, Italian caviar, roasted olives, radish, cucumber

BACCALÀ

whipped salt cod, crostini, sundried tomato & chili pesto, herb oil & capers

INSALATA VERDE

Gorgonzola, white wine-poached pear, cranberry maple balsamic dressing

Pecorino, 2024, Torre Zambra, Abruzzo

BEEF CARPACCIO

black pepper anchovy dressing, arugula, balsamic pickled mustard

Chianti Classico, 2022, Felsina, Tuscany

PASTA

PASTA AL TARTUFO

house-made spaghetti, Parmigiano cream, fresh truffles

Barbaresco, 2020, 'Reyna', Michele Chiarlo, Piemonte

SECONDI

choice of the following

DUCK BREAST

white bean purée, roasted chestnuts, pickled mushroom, fried polenta

Cab Sauv / Cab Franc, 2023, Grattamacco, Bolgheri, Tuscany

SEA BREAM PUTTANESCA

roasted chili & tomato sugo, lemon anchovies, fried capers

caramelized fennel, roasted fingerling potato

Verdicchio, 2021, 'Plenio', Umani Ronchi, Marche

SHORT RIB AL BAROLO

Barolo braised short rib, buttermilk & fontina mashed potato

caramelized cipollini, honey roasted carrots

Amarone Classico, 2020, 'Marne 18', Tedeschi, Veneto

ROASTED STUFFED PEPPER

quinoa & butternut squash stuffed, basil pumpkin seed pesto

rosemary apple risotto

Chardonnay, 2023, Massolino, Piemonte

DOLCI

choice of the following

TIRAMISU

espresso soaked ladyfingers, sweet mascarpone Tia Maria coffee liqueur

TORTA ALLE MANDORLE

almond cake, praline pastry cream, candied orange zest

Vin Santo, 2016, Felsina, Tuscany

Upper Floor Dining Room

Dinner Menu \$125 / Wine Pairings \$65

excluding taxes and gratuity